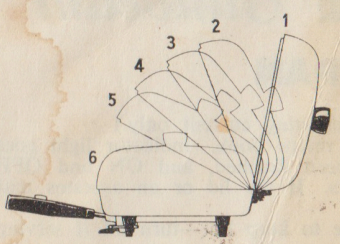
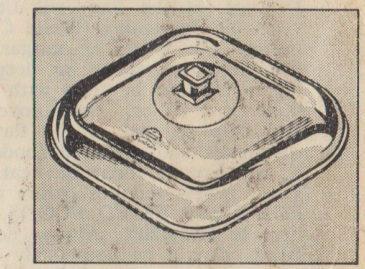
7.

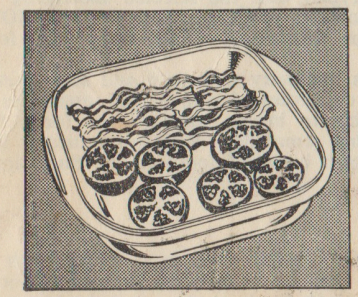


THE HI-DOME METAL LID. The six-position, tilting, Hi-Dome aluminium lid provides quicker top heat cooking and browning, resulting in better baking of beef, lamb, pork and poultry. Baked vegetables cooked with this lid are delectable. There is ample space for the largest joints and larger casseroles, and it is wonderfully adaptable for the cooking of beautifully-browned cakes. Use the vent to regulate steam escapement as instructed in the recipe being used. Its six positions enable you to choose the one most suitable for cooking each of the many foods and it holds the cover conveniently out of the way when basting or turning. As a guide:—

1. All the way back for convenience. Eliminates finding a spot to place the hot lid. Keeps bench tops clean, too.
2. Handy position for basting (use position number 3 when pan-grill lever is set)
3. Most convenient position to use when turning roasts.
4. For use when pan grilling.
5. Spatter shield position to reduce spattering when frying. Sometimes best to use this setting when pan grilling fatty cuts of meats and sausages.
6. All the way down for roasting meats, baking cakes, cooking in a casserole dish, or cooking complete meals in separate containers.

8. THE PYREX GLASS LIDS give greater concentration of moist heat so necessary for steamed puddings, stewed and braised foods, rice and boiled vegetables. You may use the standard pyrex lid with the built-in cool-lifting knob or the





EXCLUSIVE PYREX SERVING LID. Its flat top provides an ideal means of heating plates during the cooking of stews and casseroles. Reversed, it can be used as a serving dish or to keep foods hot whilst making sauces and gravy. NOTE: The "Handles" of the Pyrex Lid will naturally become very hot—when using the Lid for cooking—and it will be necessary to use a cloth or pot-holder to remove the Lid in order to avoid burning your hands, either on the handles or with the escaping steam.

9. SIMPLE CARE OF THE SUNBEAM GOURMET FRYPAN:

WARNING: Never allow the cooked food, or water, to remain in the Frypan for long periods or overnight. Many foods, particularly tomatoes and onions, and the minerals in water, leave deposits which will discolour and stain your cast aluminium Frypan.

CLEANING:

Turn off the power and remove the cord. Remove food particles with paper tissue or a spatula, or pour cold water into the hot Frypan (this tends to splash, but food deposits will lift quickly) or pour cold water into the cool Frypan and allow it to soak for a few minutes.

Your Sunbeam can be easily washed in your kitchen sink. BE VERY CAREFUL NOT TO IMMERSE THE HANDLE BEYOND THE SPECIAL WATERMARK. Use a detergent such as Zippy, Kwit, Trix, Watz, etc., not a soap powder—they cause staining. Wash the Frypan as you would any aluminium kitchen utensil, rubbing lightly with a steel wool pad and mild abrasive—Ajax—or use soap-

ADDITIONAL USES

There is no end to the many uses you will find for your Sunbeam FRYPAN. Space does not permit us to include all the suggestions we would like. You will, however, discover many other uses as you use this wonderful new appliance.
Use your FRYPAN as an automatic saucepan, for steaming and poaching foods; it's quicker and much more convenient. Use it as a hotplate to boil vegetables in saucepans. Make sauces and custards or to cook small quantities of food.

YEAST COOKERY

The Sunbeam FRYPAN is ideal for making the sponge and proving the dough in the preparation of yeast buns, etc. Set the dial at 200°-220° and place an asbestos mat or trivet into the Pan. Preheat with the lid on. Place the prepared mixture in a china bowl on to the mat or trivet, cover with the Sunbeam lid or a thick, not heavy, towel (bath size) or a piece of woollen material, to keep the warmth in. If using the lid, always open the vent to allow gases to escape. Use your favourite recipe and follow the instructions carefully. *REMEMBER, too much heat or too long rising will damage the fine texture of the mixture.*

POP CORN. Melt 3 oz. unsalted shortening or heat 6 tablespoons peanut oil in FRYPAN at 420° with 1½ teaspoons salt. Place 1½ cups corn into FRYPAN and stir with an egg slice until popping commences. Place lid on to FRYPAN and shake gently until all corn is "popped."

FOR SAVOURY CORN—Saute popped corn in melted butter, grated cheese, etc., at 300° for two minutes.

FOR SWEETENED CORN—Make a toffee and pour over popped corn or mix corn through prepared mixture.

ROASTING NUTS. To roast almonds or peanuts, heat the Sunbeam to 380° and grease lightly with a little peanut oil or butter. Remove the skin from peanuts or blanch almonds. Place nuts into Sunbeam and stir continuously until evenly brown.

DEVILLED ALMONDS. Heat the Sunbeam to 380° with two tablespoons of butter or peanut oil. Place nuts into Sunbeam and stir continuously until evenly brown. Turn onto paper and toss in one tablespoon salt and ½ teaspoon of cayenne pepper.

TO BROWN COCOANUT. Heat the Sunbeam to 360°-380°. Place 1 lb. cocoanut into the Sunbeam and stir continuously with an egg slice until evenly brown.

TO BOIL RICE. For one cup of rice use 1½ to 1¾ cups of water. Place 2 to 6 cups of rice into Sunbeam and cover with water. Bring to boiling point at 300°. Reduce heat to 220°-240° and cook with the Pyrex lid on until the rice has absorbed all the water. Reduce heat to 200° and steam cook for five minutes. Milk may be used instead of water. For sweet rice add sugar to taste.

KEEPING FOODS WARM. Set dial in warm temperature range. If food is to be kept warm for a long period, place it on a plate and on to a rack in the bottom of the Sunbeam. For moist foods, such as spaghetti, place the food on to a plate or in a container and use about 1 cup of water in Sunbeam to prevent drying of foods. Use Hi-Dome lid for dry foods —the Pyrex lid for moist foods.

TO HEAT FOODS. Bread rolls, sausage rolls, and other foods requiring reheating can be placed in the Sunbeam with the temperature set at 200°-220° until the foods are as warm as desired. For quicker heating, place foods to be warmed on a rack and heat at 300°-360°. soups, stews, etc., can be heated at 220°-260°. Use the Hi-Dome lid for this.

DEFROSTING FOODS. Place unopened packages of frozen foods on a rack and set temperature at 200°. Remove as soon as defrosted and cook at once.

HEATING BABY FOODS. Place precooked baby foods into covered heat-resistant containers. Heat 6 cups water in FRYPAN with 1 tablespoon vinegar at 300° until boiling. Place food containers in and set at 240°260° until foods are desired heat.

HEATING FROZEN—COOKED FOODS. Where foods are packed in foil containers, preheat FRYPAN to 420°. Place food on a trivet for time specified on label or until desired heat. Foods packed in cardboard or other wrappings, may be heated as for baby foods or placed directly into the FRYPAN with control at 220°-240°.

TEMPERATURES: The control of your Sunbeam FRYPAN has been set at Fahrenheit temperatures to comply with standards. Despite this, you may find it necessary to slightly raise or lower the temperature to best suit your particular cooking methods. After some years of use, you will find that your FRYPAN is cooking slower. When this occurs, it means that the points of the Automatic Control need cleaning. The re-adjustment can be readily taken care of at ANY Sunbeam Service Centre.

GUARANTEE

Complete the details on the Sunbeam Guarantee Register Card packed with your appliance and return it within fourteen days. Upon its receipt your appliance is automatically covered by warranty for a period of twelve months (three months' commercial use) against electrical and mechanical defects in workmanship and material. It does not cover misuse, negligent handling or use on a current or voltage other than that specified on the appliance and does not include the cord or the glass lid.

SUNBEAM SERVICE CENTRES

Your new Sunbeam appliance is the finest of its kind available. It has been designed and constructed to give you that extra measure of service and satisfaction. Australia-wide Service Centres are established to provide convenient, fast service facilities for the maintenance of its efficiency. Do not allow an unauthorised person to tamper with your appliance. If maintenance service, or service under guarantee, is required, and distance prevents you calling personally, forward your appliance by convenient transport to the nearest service centre.

NOTE: Do not address your appliance to a centre marked with an *; they provide over-the-counter service only.

BE ASSURED OF QUICK SERVICE

Prepare and forward a letter explaining the nature of your complaint and method of despatch—for service under warranty include full information, date of purchase, etc. Prepare a tag stating your full name and address and attach it to the appliance. Pack your appliance carefully into a strong carton with plenty of newspaper, making sure that the plug is separately wrapped to prevent damage to the appliance surface. Securely wrap and tie the parcel, as damage in transit is not covered by warranty. Clearly address the package to the selected Service Centre and include your name and address on the outside of the carton. By following these simple rules you will be assured of speedy, efficient service.

SUNBEAM SERVICE CENTRES:

SUNBEAM CORPORATION LIMITED at:—

N.S.W.	Troy Street, Campsie; *136 O'Riordan Street, near Coward Street, Mascot; *222a Castlereagh Street, Sydney; 187 King Street, Newcastle.
VICTORIA	Sloane Street, Maribyrnong; *373 Little Bourke Street, Melbourne; 15 Exchange Arcade (off Little Malop Street), Geelong.
SOUTH AUSTRALIA	450 Torrens Road, Woodville; *The Block, Pulteney Street, Adelaide.
QUEENSLAND	Hyde Road, Yeronga, Brisbane; *A3 Piccadilly Arcade, 340 Queen Street, Brisbane; 10 Stanley Street, Townsville; OR N. Pruden, 65 McLeod Street, Cairns; Chandlers Rockhampton Pty. Ltd., Rockhampton; J. Michelmore & Co. Pty. Ltd., Mackay.
WESTERN AUSTRALIA	M. J. Bateman Pty. Ltd., 12 Milligan Street, Perth.
TASMANIA	Mednursts Wholesale Ltd., Hobart and Launceston.
NORTHERN TERRITORY	E. Wonson, 522 Smith Street, Darwin.
NEW ZEALAND	Sunbeam Corporation, 1c Bell Road, Lower Hutt; Brown & Dureau (N.Z.) Ltd., McKay Motors Building, 64 Cambridge Terrace, Wellington, C.1.; Brown & Dureau (N.Z.) Ltd., 1st Floor, Tasman Building, Anzac Avenue, Auckland, C.1.; Wooff & Salvesen Ltd., 17-19 Lichfield Street, Christchurch, C.1.; Charles Sonntag Ltd., 381 Princes Street, Dunedin, C.1.

Sunbeam **CORPORATION LIMITED**

SYDNEY MELBOURNE ADELAIDE BRISBANE LOWER HUTT, N.Z.

PAT. 202159, 204091. RD. 33561, 33562. Other Patents pending.
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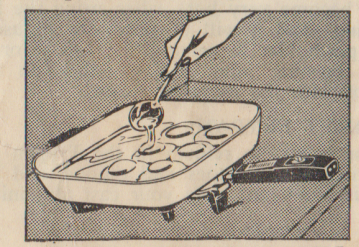
Mason Duflex Pty. Ltd.—Sydney

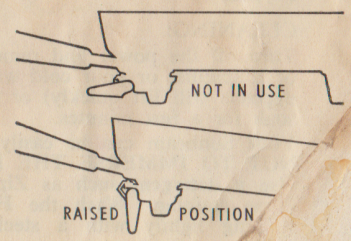
USE AND CARE OF YOUR Sunbeam GOURMET FRYPAN

1. Plug into a three-pin power point. (NOTE: Alternating current only.)
2. Set control dial to temperature recommended in recipe book. Indicator light goes ON then OFF when correct temperature has been reached, and ON and OFF during cooking as the thermostat control operates. If the lid or an asbestos mat is to be used, always preheat with Frypan.
3. When food is cooked, turn control to warm range to keep hot—turn off if serving immediately.

SUGGESTIONS FOR BEST RESULTS

1. TIMES and TEMPERATURES on chart and recipe book are an excellent guide but VARY TO SUIT PERSONAL TASTES.
2. GRILLING. Set the Pan-Grill Lever for grease-free better grills with a true gourmet flavour. Preheat the Sunbeam to the selected temperature, 360-420°. Prepare foods, removing excess fat as required; beef cuts will cook to perfection even if all the fat has been removed. Grease the Frypan lightly for fish, veal, brains. NEVER USE THE LID FOR GRILLING.
3. FRYING chicken, fish, rabbit, cutlets, croquettes, vegetables and fritters. NOTE: Do not set the Pan-Grill Lever for Frying. Select a quality vegetable oil, pure vegetable shortening (White Cloud or Copha), lard, bacon drippings, whichever you prefer. Use butter or margarine only when specified in a particular recipe. Never use these ingredients for deep frying.
   Cover food to be fried with egg glaze and breadcrumbs, flour and milk, seasoned flour or a batter. These coverings result in a golden brown finish, delicately crisp, and help to seal in the flavour and food value. To SHALLOW FRY cutlets, croquettes and crumbed foods, add only sufficient shortening to cover the surface of the Frypan, then pre-heat to 360-400° before adding foods. Set the Pan-Grill Lever a few minutes before completion of cooking to drain foods to perfection.
   FOR DEEP FRIED FOODS, half fill the Frypan with the selected shortening and heat to 380-420°. Always deep fry batter-covered foods for best results. NOTE: Foods should be completely covered with the shortening. Drain deep fried foods on absorbent paper before serving.
4. BROWNING AND SEALING MEATS: It is necessary to brown and seal meat in many recipes. When preparing stews and casseroles, frying larger quantities of cutlets, meat balls and chicken, it is advisable to brown some of the foods then remove them from the Frypan whilst browning remainder. Wait for indicator light to go OFF before the second browning. Return browned foods to the Sunbeam to complete the cooking.



5. BASTING. Basting food is simplified with the new Pan-Grill Lever on your Sunbeam Gourmet Frypan. Cook foods at the selected temperature until basting is required, then set the Pan-Grill Lever to simplify the basting of eggs, chicken, steak and mushrooms. Use the Tilt Cover in position 2 or 3.

6. SETTING THE PAN-GRILL LEVER. The Pan-Grill Lever, which customarily lies parallel to the base of your Frypan, is easy to set. Simply push it forward. It will raise the two back legs of the Frypan from the table, allowing juices, unwanted dripping, sauces, etc., to flow to the lower edge for crisp grilling, basting, draining shallow fried foods and easier serving of sauces and gravies.